United Nations ECE/CTCS/WP.7/2018/7

Economic and Social Council

Distr.: General
3 September 2018

Original: English

Economic Commission for Europe

Steering Committee on Trade Capacity and Standards

Working Party on Agricultural Quality Standards

Seventy-fourth session
Geneva, 12-14 November 2018
Item 8 of the provisional agenda
Specialized Section on Standardization of Meat

Porcine meat

Submitted by the secretariat

The following document is submitted to the Working Party for adoption as the revised UNECE Standard for Porcine Meat. It is prepared according to ECE/CTCS/2017/10 section II c and ECE/CTCS/2018/2 section VII a.

GE.18-14529(E)
1814529

Please recycle

1. Introduction

1.1 UNECE standards for meat products

The purpose of UNECE standards for meat products is to facilitate trade by recommending an international language for use between buyer and seller. The language describes meat items commonly traded internationally and defines a coding system for communication and electronic trade. As the texts will be updated regularly, meat-industry members who believe that additional items are needed or that existing items are inaccurate or no longer being traded are encouraged to contact the UNECE secretariat.

The text of this publication has been developed under the auspices of the UNECE Specialized Section on Standardization of Meat. It is part of a series of standards which UNECE has developed or is planning to develop.

The following table contains the species for which UNECE standards exist or are being developed and their code for use in the UNECE meat code (see section 4).

For further information please visit the UNECE website at: www.unece.org/trade/agr/standard/meat/meat_e.html

This website also includes a description of the codification system and a specific application identifier for the implementation of the UNECE Code.

Species type of meat	*UNECE species code (see section 4)*
Bovine (Beef)	10
Bovine (Veal)	11
Deer meat	20
Porcine (Pork)	30
Ovine (Sheep)	40
Caprine (Goat)	50
Llama	60
Alpaca	61
Chicken	70
Turkey	71
Duck	72
Goose	73
Rabbit	74
Equine (Horse)	80
Edible meat co-products	90
Retail meat cuts	91

1.2 Scope

This standard recommends an international language for raw (unprocessed) pork (*porcine*) carcases and cuts from domesticated pigs marketed as fit for human consumption. It provides purchaser with a variety of options for meat handling, packing and conformity assessment that conform to good commercial practice for meat and meat products intended to be sold in international trade.

To market porcine carcases and cuts across international borders, the appropriate legislative requirements of food standardization and veterinary control must be complied with. The Standard does not attempt to prescribe those aspects, which are covered elsewhere. Throughout the Standard, such provisions are left for national or international legislation, or requirements of the importing country.

The Standard contains references to other international agreements, standards and codes of practice that have the objective of maintaining the quality after dispatch and of providing guidance to Governments on certain aspects of food hygiene, labelling and other matters that fall outside the scope of this Standard. *Codex Alimentarius Commission Standards, Guidelines, and Codes of Practice* should be consulted as the international reference for health and sanitation requirements.

1.3 Application

Contractors are responsible for delivering products that comply with all contractual and specification requirements and are advised to set up a quality control system designed to assure compliance.

For assurance that items comply with these detailed requirements, buyers may choose to use the services of an independent, unbiased third-party to ensure product compliance with a purchaser's specified options. The standard includes illustrative photographs of carcases and selected commercial parts/cuts to make it easier to understand the provisions.

1.4 Adoption and publication history

The first edition of this standard was published in 1998. The second edition aligned the standard with other UNECE standards for meat and was adopted by the Working Party on Agricultural Quality Standards at its 62nd session in 2006. In the second edition, agreed by the Specialized Section on Standardization of Meat at its 15th session in 2006, (see ECE/TRADE/C/WP.7/2006/14) a number of editorial changes were made to the original text adopted. The standard contains five chapters in order to align it with the other standards. This alignment also included a reordering of the data fields in the porcine code and minor corrections to the carcases and cuts descriptions.

In 2013, the 2006 edition of the Standard was updated and adopted by the Working Party on Agricultural Quality Standards at its sixty-ninth session in November 2013 (document ECE/TRADE/C/WP.7/2013/4). In 2018, the Working Party at its seventy-fourth session adopted amendments to the Standard (see ECE/CTCS/WP.7/2018/7).

UNECE standards for meat undergo a complete review three years after publication. Following the review, new editions are published as necessary. Changes requiring immediate attention are published on the UNECE website at: www.unece.org/trade/agr/standard/meat/meat_e.html

2. Minimum requirements

All meat must originate from animals slaughtered in establishments regularly operated under the applicable regulations pertaining to food safety and inspection.

Carcases/cuts must be:

- Intact, taking into account the presentation
- Free from visible blood clots, or bone dust
- Free from any visible foreign matter (e.g. dirt, wood, plastic, metal particles [1])
- Free of offensive odours
- Free of obtrusive bloodstains
- Free of unspecified protruding or broken bones
- Free of contusions having a material impact on the product
- Free from freezer-burn [2].

Cutting, trimming and boning of cuts shall be accomplished with sufficient care to maintain cut integrity and identity, and avoid scores in the lean. Ragged edges shall be removed close to the lean surfaces. Except for cuts that are separated through natural seams, all cross-sectional surfaces shall form approximate right angles with the skin surface. Minimal amounts of lean, fat, or bone may be included on a cut from an adjacent cut. For boneless cuts, all bones, cartilage, and visible surface lymph glands shall be removed.

3. Purchaser-specified requirements

The following subsections define the requirements that can be specified by the purchaser together with the codes to be used in the UNECE porcine code (see section 4).

3.1 Additional requirements

Additional purchaser-specified requirements, which are either not accounted for in the code (e.g. if code 9 "other" is used) or that provide additional clarification on the product or packing description shall be agreed between buyer and seller and be documented appropriately.

3.2 Species

The species code for porcine in data field 1 as defined in section 1.1 is 30.

3.3 Product/cut

The porcine cuts listed in this document are recommendations only. Different cuts of meat will be added or deleted as necessary as updates of this document evolve. Many of these cuts are traded internationally under the auspices of more than one trade name. The objective of using an harmonized codification system (see www.unece.org/trade/agr/standard/meat/meat_e.html) will facilitate the use of this document.

The four-digit product code is defined in section 5.

3.4 Refrigeration

Meat may be presented chilled, frozen or deep-frozen. Depending on the refrigeration method used, tolerances for product weight to be agreed between buyer and seller. Ambient

[1] When specified by the purchaser, meat items will be subject to metal particle detection.

[2] Freezer-burn is localized or widespread areas of irreversible surface dehydration indicated, in part or all, by changes from original colour (usually paler) and/or tactile properties (dry, spongy).

temperatures throughout the supply chain should be such as to ensure uniform internal product temperatures as follows:

Refrigeration code (data field 4)	*Category*	*Description*
0	Not specified	No category specified
1	Chilled	Internal product temperature maintained at not less than – 1.5° C or more than +7° C at all times following the post-slaughter chilling process
2	Frozen	Internal product temperature maintained at not exceeding – 12° C at all times after freezing
3	Deep-frozen	Internal product temperature maintained at not exceeding – 18° C at all times after freezing
4 – 8	Codes not used	
9	Other	

3.5 Production history

3.5.1 Traceability

The requirements concerning production history that may be specified by the purchaser require traceability systems to be in place. Traceability requires a verifiable method of identification of porcine animals, carcases, cartons and cuts at all stages of production. Traceability records must be able to substantiate the claims being made and the conformity of the procedures must be certified in accordance with the provisions concerning conformity-assessment requirements in section 3.12.

3.5.2 Porcine category

Porcine category code (data field 5)	*Category*	*Description*
0	Not specified	No category specified
1	Hog/Barrow	Castrated male porcine Can include immunocastrated males
2	Gilt	Female porcine, unfarrowed
3	Hog/Barrow and/or Gilt	Porcine
4	Sucker	Young porcine less than 15 kg (hot carcase weight), head-on
5	Boar	Mature intact porcine
6	Sow	Female porcine that has farrowed
7	Young pig	Young porcine less than 35 kg (hot carcase weight), head-on
8	Male pig	Immature intact porcine
9	Other	

3.5.3 Production system

The purchaser may specify a production system. In any case the production has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the regulation of the exporting country shall be used.

Production system code (data field 6)	*Category*	*Description*
0	Not specified	No system specified
1	Indoors	Production methods that are based on indoor housing
2	Indoors/Outdoors	Production methods that are based on outdoor housing for part of their lives
3	Organic	Production methods that conform to the legislation of the importing country concerning organic production
4	Fully outdoor	Production methods that are based on outdoor housing for all of their lives
5-8	Codes not used	
9	Other	Any other production system agreed between buyer and seller

3.5.4 Feeding system

The purchaser may specify a feeding system. In any case the feeding has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the feeding system shall be agreed between buyer and seller.

Feeding system code (data field 7)	*Description*
00	Not specified
01	Conventional
02 – 09	Codes not used
10	FM free
11	FM & IAO free
12	FM, IAO & GP free
13	FM, IAO, GP & GMO free
14	FM & GP free
15	FM, GP & GMO free
16	FM & GMO free
17 – 29	Codes not used
30	IAO free
31	IAO & GP free
32	IAO & GMO free
33	IAO, GP & GMO free
34 – 49	Codes not used

Feeding system code (data field 7)	*Description*
50	GP free
51	GP & GMO free
52 – 59	Codes not used
60	GMO free
61 – 98	Codes not used
99	Other

The definitions of the terms below have to be in conformity with the legislation of the importing country:

FM free Free from fish meal

IAO free Free from ingredients of animal origin

GP free Free from growth promoters

GMO free Free of products derived from genetically modified organisms.

3.5.5 Slaughter system

The purchaser may specify a slaughter system. In any case the slaughter has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the slaughter system shall be agreed between buyer and seller.

Slaughter system code (data field 8)	*Category*	*Description*
0	Not specified	
1	Specified	Slaughter system specified as agreed between buyer and seller
2 – 8	Codes not used	
9	Other	Any other authorized method of slaughter must be agreed between buyer and seller

3.5.6 Post-slaughter system

The purchaser may specify a post-slaughter system. In any case the post-slaughter has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the post-slaughter system shall be agreed between buyer and seller.

Post-slaughter processing code (data field 9)	*Category*	*Description*
0	Not specified	
1	Specified	Post-slaughter system specified as agreed between buyer and seller
2 – 9	Codes not used	

Note 1: Spinal cord removal. Individual market requirements will have specific regulations governing the removal of the spinal cord, nervous and lymphatic tissues. Regulations applicable to spinal cord removal will specify at what stage the carcase and/or cut must have the spinal cord removed. If required, there must be total removal.

Note 2: The following common post-slaughter processes, dressing specifications and chilling regimes, may be agreed between buyer and seller. These requirements are not included in the porcine-specific coding.

3.6 Fat limitations and evaluation of fat thickness in certain cuts

3.6.1 For countries recording fat thickness

The purchaser can specify the maximum fat thickness of carcases, sides and cuts of meats. Allowable fat limitations are as follows:

Fat thickness code (data field 10)	*Category*
0	Not specified
1	Peeled, denuded, surface membrane removed
2	From 0 to 5 mm fat thickness
3	From 6 to 12 mm fat thickness
4	above 12 mm fat thickness
5-8	Code not used
9	Other

Note: Location of fat measurements on carcases to be agreed by buyer and seller (e.g. rib sites). For information on the calculation of the percentage of lean, see section 3.8.

3.6.2 Trimming

Trimming of external fat shall be accomplished by smooth removal along the contour of underlying muscle surfaces. Bevelled fat edges alone do not substitute for complete trimming of external surfaces when required. Fat thickness requirements may apply to surface fat (subcutaneous and/or exterior fat in relation to the item) and seam (intermuscular) fat as specified by the purchaser. Two definitions are used to describe fat trim limitations:

- Maximum fat thickness at any one point. Evaluated by visually determining the area of a cut which has the greatest fat depth, and measuring the thickness of the fat at that point.
- Average (mean) fat thickness. Evaluated by visually determining and taking multiple measurements of the fat depth of areas where surface fat is evident only. Average fat depth is determined by computing the mean depth in those areas.

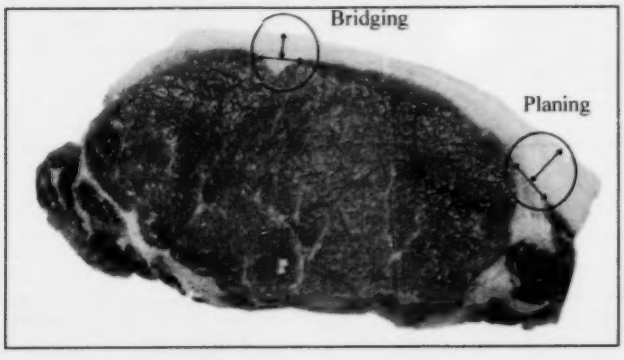

Figure 1

Actual measurements of fat thickness (depth) are made on the edges of cuts by probing or scoring the overlying surface fat in a manner that reveals the actual thickness and accounts for any natural depression or seam which could affect the measurement. When a natural depression occurs in a muscle, only the fat above the portion of the depression which is more than 19 mm (0.75") in width is considered (known as bridging; see Figure 1). When a seam of fat occurs between adjacent muscles, only the fat above the level of the involved muscles is measured (known as planing; see Figure 1.).

However, when fat limitations for "Peeled, denuded, surface membrane removed[3]" are specified, the bridging method shall be used for evaluating fat above a natural depression in a muscle and fat occurring between adjacent muscles.

3.7 Porcine quality system

3.7.1 Porcine quality system code (data field 11 - 1 to 2)

Porcine quality system code (data field 11)	*Category*	*Description*
0	Not specified	
1	Official standards	Quality classifications based on an official quality system of the exporting country
2	Industry standards	Quality classifications based on an industry-wide quality system
3-8	Lean meat content (see 3.7.2)	
9	Other	Other quality classifications agreed between buyer and seller

Note: Any system should meet or exceed the official quality requirements of the consuming country.

3.7.2 For countries using lean-meat content code (data field 11 – 3 to 8)

The lean-meat content of the carcass shall be the percentage ratio of the total weight of the red striated muscles separated by a knife in relation to the total weight of a carcass.

The carcass/half-carcass lean-meat content - codes should be compatible with porcine category (point 3.5.2).

The methods of lean-meat content assessment shall be established by competent authority of the country of slaughter.

Lean-meat content code in carcass half-carcass	*Lean-meat category as percentage of carcass weight*
3	60% or more
4	55% or more but less than 60%
5	50% or more but less than 55%
6	45% or more but less than 50%
7	40% or more but less than 45%
8	less than 40%

[3] Peeled/denuded, surface membrane removed – when the surface membrane ("silver" or "blue tissue") is required to be removed (skinned), the resulting cut surface shall expose at least 90 per cent lean with remaining "flake" fat not to exceed 3mm (0.125 inch) in depth.

3.8 Meat and fat colour, marbling, and pH

Normally, lean meat and fat, depending on the specific species, demonstrates a characteristic colour and pH. Any specific requirements regarding colour, marbling, and pH need to be agreed between buyer and seller and are not provided for in the coding system.

The specified system requirements will be agreed upon between the buyer and seller. These quality systems may include, but are not limited to, percentage of lean product, marbling, lean colour and pH. These different quality standards are based on specifications developed by different countries, companies and/or industries. (see 3.7 for coding)

3.9 Weight ranges of carcases and cuts

Weight range code (data field 12)	*Category*	*Description*
0	Not specified	
1	Specified	Range required
2 – 9	Codes not used	

Note: These weight ranges are not available for portion control, but rather a range to delineate the size of cuts being sold.

3.10 Packing, storage, and transport

3.10.1 Description and provisions

The primary packaging is the primary covering of a product and must be of food grade materials. The secondary packaging contains products packaged in their primary packaging. During storage and transport, the meat must be packaged to the following minimum requirements:

Carcases, split carcase sides and quarters

- Chilled, frozen or deep-frozen with or without packaging

Cuts – chilled

- Individually wrapped (I.W.)
- Bulk packaged (plastic or wax-lined container)
- Vacuum-packed (VAC)
- Modified atmosphere packaging (MAP)
- Other

Cuts - frozen / deep-frozen

- Individually wrapped (I.W.)
- Bulk packaged (plastic or wax-lined container)
- Vacuum-packed (VAC)
- Other

The conditions of storage before dispatch and the equipment used for transportation shall be appropriate to the physical and, in particular, the thermal condition of the meat (chilled, chilled in a modified atmosphere, frozen, or deep-frozen) and shall be in accordance with the requirements of the importing country. Attention is drawn to the provisions of the *UNECE Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for Such Carriage (ATP) (http://www.unece.org/trans/main/wp11/atp.html).*

3.10.2 Packing code

Packing code (data field 13)	*Category*
0	Not specified
1	Carcases, split carcase sides and quarters – without packaging
2	Carcases, split carcase sides and quarters – with packaging
3	Cuts – individually wrapped (I.W.)
4	Cuts – bulk packaged (plastic or wax-lined container)
5	Cuts – vacuum-packed (VAC)
6	Cuts – modified atmosphere packaging (MAP)
7	Layer packed with plastic or wax-lined dividers
8	Code not used
9	Other

3.11 Labelling information to be mentioned on or affixed to the marketing units of meat

All labelling information must be verifiable (See also 3.5.1).

3.11.1 Mandatory information

Without prejudice to national requirements of the importing countries, the following table contains information that must be listed on product labels.

- for carcase sides and quarters, the mandatory information must be fixed to the product (stamped and/or tagged).
- for packaged cuts, the mandatory information must be listed on the shipping container.

Labelling information	*Carcases, sides and quarters*	*Packaged or packed meat*
Health stamp	X	X
Slaughter number or batch number	X	X
Packaging date		X
Name of the product		X
Use-by date, as required by each country		X
Storage conditions (see section 3.4 Refrigeration)		X
Appropriate identification of packer, processor or retailer		X [4]
Quantity (number of pieces)		X [4]
Net weight		X [4]

[4] This information can also be provided in accompanying documentation.

3.11.2 Additional information

Additional information may be listed on product labels as required by the importing country's legislation, or at the buyer's request, or as chosen by the processor. If listed, such product claims must be verifiable (see also 3.5.1).

Examples of such product claims include the following:

- Country of birth
- Country (ies) of raising
- Country of slaughter
- Country (ies) of processing/cutting
- Country (ies) of packing
- Country of origin. In this Standard the term "country of origin" is reserved to indicate that birth, raising, slaughter, processing/cutting and packing have taken place in the same country.
- Slaughter and post-slaughter systems
- Further processing
- Characteristics of the livestock, production and feeding systems
- Slaughter date
- Processing/packaging date
- Quality/grade/classification
- pH, lean and fat colour

3.12 Provisions concerning conformity-assessment requirements

The purchaser may request third-party conformity-assessment of the product's quality/grade/classification, purchaser-specified options of the standard, and/or animal identification. Individual conformity assessments or combinations may be selected as follows:

Quality/grade/classification conformity assessment (quality): a third party examines and certifies that the product meets the quality level requested. The name of the third-party certifying authority and quality grade standard to be used must be designated as noted in 3.1.

Trade standard conformity assessment (trade standard): a third party examines and certifies that the product meets the purchaser-specified options as specified in this trade standard, except for quality level. The name of the third-party certifying authority must be designated as noted in 3.1. Optionally, the purchaser may indicate specific purchaser-specified options to be certified after the name of the third-party certifying authority.

Porcine or batch identification conformity assessment (porcine/batch ID): a third party certifies that the product meets specified requirements. The name of the third-party certifying authority and the requirements must be designated as noted in 3.1.

Conformity assessment code (data field 14)	*Category*
0	Not specified
1	Quality/grade/classification (quality) conformity assessment
2	Trade standard conformity assessment
3	Porcine/batch identification (porcine/batch ID) conformity assessment
4	Quality and trade standard conformity assessment

Conformity assessment code (data field 14)	*Category*
5	Quality and porcine/batch ID conformity assessment
6	Trade standard and porcine/batch ID conformity assessment
7	Quality, trade standard, and porcine/batch ID conformity assessment
8	Code not used
9	Other

4. UNECE Code for purchaser requirements for porcine meat

4.1 Definition of the code

The UNECE code for purchaser requirements for porcine meat has 14 fields and 20 digits (2 digits not used) and is a combination of the codes defined in sections 3 and 5.

No.	*Name*	*Section*	*Code range*
1	Species	3.2	00 – 99
2	Product/cut	5	0000 – 9999
3	Field not used	–	00 – 99
4	Refrigeration	3.4	0 – 9
5	Category	3.5.2	0 – 9
6	Production system	3.5.3	0 – 9
7	Feeding system	3.5.4	00 – 99
8	Slaughter system	3.5.5	0 – 9
9	Post-slaughter system	3.5.6	0 – 9
10	Fat thickness	3.6.1	0 – 9
11	Quality	3.7	0 – 9
12	Weight range	3.9	0 – 9
13	Packing	3.10.2	0 – 9
14	Conformity assessment	3.12	0 – 9

4.2 Example

The following example describes a chilled, vacuum-packed, porcine leg long cut (style 1) of a specified weight range, trimmed to less than 5 mm fat thickness, from a hog/barrow raised in an indoor production system with a conventional feeding system, slaughtered and processed under specified requirements, with a company standard quality system applied.

This item has the following UNECE porcine code: 30401300111011122150

No.	*Name*	*Requirement*	*Code value*
1	Species	Porcine	30
2	Product/cut	Leg Long Cut	4013
3	Field not used	–	00

No.	*Name*	*Requirement*	*Code value*
4	Refrigeration	Chilled	1
5	Category	Hog/barrow	1
6	Production system	Indoors	1
7	Feeding system	Conventional	01
8	Slaughter system	Specified	1
9	Post-slaughter system	Specified	1
10	Fat thickness	From 0 to less than 5 mm fat thickness	2
11	Quality	Industry standard	2
12	Weight range	Specified	1
13	Packing	Vacuum-packed	5
14	Conformity assessment	Not specified	0

5. Carcases and cuts descriptions

5.1 Multilingual index of products

[The multilingual index of products will be generated from the translated versions of the meat cuts.]

5.2 Porcine side skeletal diagram

[Figure]

5.3 Standard porcine primal cuts flow chart

[Figure]

5.4 Porcine meat cuts

Full carcase 4000

Full carcase includes all parts of the body skeletal musculature and bone, shall be dressed without the kidneys or other internal organs and shall be practically free of internal fat. The kidney, pelvic, heart and leaf fat may remain. There shall not be any objectionable scores on the outside of the carcase and, unless otherwise specified, the carcase shall be skin-on. Mutilated feet must be removed at the hock or upper knee joint (as applicable). Carcases with bloody "stuck" shoulders (caused by improper severing of the carotid artery) are not acceptable. The membranous portion of the diaphragm must be removed close to the lean, although the lean portion (and the membrane surrounding the lean portion) may remain if firmly attached to the carcase. Head, jowls and feet are retained unless otherwise specified. The tail is retained unless otherwise specified.

To be specified:

- Head removed
- Head and jowls removed
- Head removed and jowls retained

- Fore foot (trotter) removed
- Hind foot (trotter) removed
- Tail removed
- Diaphragm removed
- Pillar of diaphragm removed
- Flank fat adjacent to the leg removed
- Kidney, pelvic, heart, leaf fat removed

Carcase side 4001

Carcase side is prepared from the full carcase (item 4000). The carcase shall be split into reasonably uniform carcase sides by cutting lengthwise through the backbone so that the major muscles of the loin and shoulder are not scored and such that the spinal cord groove is evident throughout the length of the back bone. Jowl and hind foot are retained unless otherwise specified. The tail is removed. Head and fore foot is removed unless specified.

To be specified:

- Head retained
- Jowl removed
- Fore foot retained
- Hind foot removed
- Skin removed

Carcase side – Block ready (3-way) 4002

Carcase side – block ready consists of the same specifications as carcase side (item 4001). The carcase is cut in three sections approximately perpendicular to the length of the carcase. The cuts consist of a leg long cut (item 4013) removed by a cut through the vertebral column between the 6th and 7th lumbar vertebrae. The hind trotter (item 4176) is removed between the tarsus and metatarsus. The middle (item 4069) is removed from the forequarter along the specified rib. The forequarter (item 4008) is removed along the specified rib. The fore feet (trotter) (item 4175) is removed at the carpal joint. Jowl (item 4350) is removed.

Carcase side – Block ready (3-way-Special trim) 4003

Carcase side – block ready (3-way-special trim) consists of the same carcase specifications as carcase side (item 4001). The carcase is cut in three sections. The cuts consist of a leg short cut (item 4016) with the hind trotter is retained. The remaining trunk portion of the side is cut as a loin–long (item 4140) and shoulder picnic and belly (item 4335).

The loin long/shoulder picnic and belly separation point is made by a cut commencing at the cranial end starting at a specified distance from the vertebrae through the joint of the blade bone and humerus and parallel to the chine edge the full length of the loin to the tip of and including the extended muscle of the flank.

Carcase side – Block ready (4-way-Special trim) 4004

Carcase side – block ready (4-way-special trim) consists of the same carcase specifications as carcase side (item 4001). The carcase is cut into four sections. The cuts consist of a leg short cut (item 4016) with the hind trotter retained. The remaining trunk portion of the side is cut as a loin–long (item 4140). The shoulder blade portion located over the loin is removed along the natural seam and attached to the forequarter portion. The ventral portion, shoulder outside (item 4045) and belly – extended (item 4333) are separated by a straight cut along the specified rib.

Forequarter 4021-4026

(1 rib 4021; 2 ribs 4022; 3 ribs 4023; 4 ribs 4024; 5 ribs 4025; 6 ribs 4026)

Forequarter is derived from a split carcase side (item 4001) by a straight cut through the vertebrae at a specified rib number, following the contour of the rib to the ventral portion of the belly. Foot, jowl and cervical/thoracic vertebrae and ribs/intercostals are retained unless otherwise specified.

To be specified:

- Removal of fore foot
- Removal of jowl
- Cervical/thoracic vertebrae removed
- Ribs/intercostal muscles removed

Hindquarter 4009-4010

(9 ribs 4009; 8 ribs 4010)

Hindquarter is derived from a split carcase side (item 4001) by a straight cut through the vertebrae at a specified rib number, following the contour of the rib to the ventral portion of the belly. Alternative specifications shall be as agreed between buyer and seller. The diaphragm and foot are removed.

To be specified:

- Diaphragm removed
- Foot (trotter) removed

Roasting pig, Full 4011

Roasting pig, full, has the head on, and may include the internal fat and the membranous portion of the diaphragm. If applicable other requirements may apply.

To be specified:

- Approximate weight

Roasting pig, Split 4012

Roasting pig, split, consists of a roasting pig with the head remaining, and may include the internal fat and the membranous portion of the diaphragm. If applicable other requirements may apply.

To be specified:

- Approximate weight

Leg long cut 4013

(Style 1)
Leg long cut: *style 1* is separated from the split carcase side (item 4001) by a straight cut approximately perpendicular to a line parallel to the vertebral column between the 6th and 7th lumbar vertebrae and passing through a point immediately anterior to the hip bone (ilium) and related cartilage. The hind foot is removed at the tarsal joint.

To be specified:

- Foot retained

Leg long cut 4014

(Style 2)
Leg long cut: *style 2* is the same as *style 1* except the tail (caudal) vertebrae, flank muscle (M. rectus abdominis), M. cutaneus trunci, and exposed lymph glands shall be removed. The

skin and collar fat over the M. semimembranosus shall be smooth and well-rounded such that the innermost curvature of the skin is trimmed back at least half the distance from the stifle joint to the posterior edge of the aitch bone. The skin overlying the medial side (inside) of the M. quadriceps femoris shall be removed and fat overlying the M. quadriceps femoris and pelvic area shall be removed close to the lean. The hind foot is removed at the tarsal joint.

To be specified:

- Foot retained

Leg long cut 4015

(Style 3)
Leg long cut: *style 3* is the same as *style 2* except that flank muscles (M. rectus abdominis, M. obliquus internus abdominis, M. obliquus externus abdominis), vertebrae, hip bone along with overlying lean and fat, lean and fat overlying the quadriceps (fore cushion), M. psoas major, and M. iliacus shall be removed. The ball of the femur shall be exposed. The hind foot is removed at the tarsal joint. The butt tenderloin shall be removed and skin is retained.

To be specified:

- Skin removed
- Foot (trotter) retained
- Butt Tenderloin retained

Leg short cut 4016

(Style 1)
Leg short cut: *style 1* is separated from the split carcase side (item 4001) by a straight cut anterior to the quadriceps approximately perpendicular to a line parallel to the shank bones and passing through a point 25 mm and not more than 88 mm cranial to the anterior edge of the aitch bone. The hind foot is retained. Alternative specifications shall be as agreed between buyer and seller.

Leg short cut 4017

(Style 2)
Leg short cut: *style 2* is the same as *style 1* except the hind foot shall be removed at or slightly anterior to the hock joint. The tail (caudal) vertebrae, flank muscle (M. rectus abdominis), M. cutaneus trunci, and exposed lymph glands shall be removed. The skin and collar fat over the M. semimembranosus shall be smooth and well rounded such that the innermost curvature of the skin is trimmed back at least half the distance from the stifle joint to the posterior edge of the aitch bone. The skin overlying the medial side (inside) of the M. quadriceps femoris shall be removed and fat overlying the M. quadriceps femoris and pelvic area shall be removed close to the lean. The aitch bone shall be partially removed with the ischium left intact.

Leg short cut 4018

(Style 3)
Leg short cut: *style 3* is the same as *style 2* except the ischium, vertebrae, aitch bone, and overlying lean and fat are removed. The foot is removed at or slightly anterior to the hock joint, by a cut half the distance between the hock and stifle joints, or at other designated locations.

To be specified:

- Skin removed

Pork slices with bone (XXXX)

Hindshank is cut off from a leg (4016-4018) leaving small parts of leg to increase its value. Leg stays with bones and skin. Cutting of slices starts from the narrow side of leg, giving approximately 4 to 5 slices.

It is recommended to remove the fat surplus; the first slice is often deboned as it contains hip bone.

Leg long cut (boneless) 4200

Leg long cut (boneless) is separated from the split carcase side (item 4001) by a straight cut approximately perpendicular to a line parallel to the vertebral column between the 6th and 7th lumbar vertebrae and passing through a point immediately anterior to the hip bone (ilium) and related cartilage. All bones and cartilage shall be removed. The flank and associated flank fat is removed. The leg can be seamed boned or tunnel boned. Skin shall be removed.

To be specified:

- Skin retained
- Tunnel boned
- Seam boned

*Outside * 4300*

Outside shall consist of the outside muscles from the leg (M. biceps femoris and M. semitendinosus). The inner shank may remain; the M. flexor digitorum superficialis and associated fat must be removed. All external skin is removed.

*Trade descriptions can be shown as **outside trimmed or silverside.**

Outside eye 4301

Outside eye is prepared from an outside portion of the pork leg. It shall consist of the M. semitendinosus only.

Inside 4290

Inside shall consist of the M. semimembranosus and related muscles of the inside portion of the leg which are removed from the outside and knuckle (tip) portions of the leg along the natural seam. All bones, cartilage and heavy connective tissue shall be removed.

Knuckle (Tip) 4310

Knuckle (tip) is prepared from the ventral portion of a boneless leg by removal along the seams between the knuckle and inside and knuckle and silverside. The knuckle consists of the M. rectus femoris, M. vastus medialis, M. vastus intermedius, and M. vastus lateralis. The cap portion (M. tensor fascia latae) is also retained.

To be specified:

- Cap portion (M. tensor fasciae latae) removed

3 – Way leg 4311

(Inside – 4290, outside – 4300 and knuckle – 4310)

3-way leg is prepared from a leg short cut. It shall consist of the following primal cuts removed following the natural seams inside: (item 4290), outside (item4300), and knuckle (tip) (item 4310) separated along natural seams.

4 – Way leg 4312

(Inside – 4290, outside – 4300, inner shank (heel) and knuckle – 4310)

4-way leg is prepared from a leg short cut and consists of the following primal cuts removed following the natural seams: inside (item 4290), outside (item 4300), inner shank (heel) and knuckle (tip) (item 4310).

5 – Way leg 4313

(Inside – 4290, outside eye – 4301, outside flat, inner shank (heel) and knuckle (tip) – 4310)

5-way leg is prepared from a leg short cut and consists of the following primal cuts removed following the natural seams: inside (item 4290), outside eye (item 4301), outside flat, inner shank (heel) and knuckle (tip) (item 4310).

6 – Way leg 4314

(Inside - 4290), outside eye - 4301, outside flat, inner shank (heel), rump (sirloin) - 4130) and knuckle (tip) - 4310)

6-way leg is prepared from a leg long cut and consists of the following primal cuts removed following the natural seams: inside (item 4290), outside eye (item 4301), outside flat, inner shank (heel), rump (sirloin) (item 4130) and knuckle (tip) (item 4310).

*Hock leg * 4172*

Hock leg is prepared from a leg (item 4013) by the removal of the hind foot at the tarsal joint and the leg at the stifle joint. Skin shall remain.

To be specified:

- Skin removed
- Frenched

*Trade descriptions can be shown as **Ossobucco**.

Hind feet (Trotter) 4176

Hind feet (trotter) are removed from a leg at the tarsal joint severing the hind foot (trotter) from the leg. Skin shall remain.

To be specified:

- Skin removed

Middle 4069 - 4072

(13 ribs 4069, 12 ribs 4070, 11 ribs 4071, 10 ribs 4072)

Middle is derived from a split carcase side (item 4001) by removal of the leg (item 4013) and forequarter (item 4021) at the specified cutting lines. The diaphragm and tenderloin are removed.

To be specified:

- Skin removed
- Diaphragm retained
- Blade bone (scapula) removed
- Tenderloin retained

Pork Rib Roasts/ Pork Rack Frenched

A Rack is prepared from a Middle (item 4069 – 4072) by a straight cut along the contour of the specified rib and by a cut at right angle through the thoracic vertebrae severing the backbone. The Belly portion is removed at a specified distance from the ventral edge of the loin eye muscle and cut parallel to the backbone measured at the cranial end.

To be specified:

- No of ribs
- Length of rib / Length of Frenching
- Fat depth
- Skin Off/ Skin On
- Chine Bone On/Off

Belly 4079 - 4082

(13 ribs 4079, 12 ribs 4080, 11 ribs 4081, 10 ribs 4082)

Belly (bone-in) is prepared from the middle (item 4069) by the removal of the loin–long (item 4140). The skin is retained. Quantity of leaf fat shall be removed. The anterior (shoulder) and posterior (leg) ends of the belly shall be reasonably straight and parallel. No side of the belly shall be more than 5 cm longer than its opposing side. The width of the flank muscle (M. rectus abdominis) shall be at least 25 per cent of the width of the belly on the leg end. The fat on the ventral side of the belly and adjacent to the flank shall be trimmed to within 2 cm from the lean. The belly shall be free of enlarged, soft, porous, dark, or seedy mammary tissue.

To be specified:

- Number of ribs required
- Skin removed
- Diaphragm retained
- Width of belly

Loin – Long 4140 - 4147

(17 ribs 4140, 16 ribs 4141, 15 ribs 4142, 14 ribs 4143, 13 ribs 4144, 12 ribs 4145, 11 ribs 4146, 10 ribs 4147)

Style 1
Loin - long is the remaining dorsal portion of the carcase side after the removal of the leg short cut (item 4016) and shoulder picnic and belly (item 4335). Lumbar fat (on the inside surface covering the tenderloin) shall be trimmed to practically free. The tenderloin is retained.

Style 2
The blade bone, related cartilage, and overlying muscles (in their entirety) and fat shall be removed.

Style 3
The blade portion shall be removed to leave not more than eight ribs present and the M. longissimus dorsi shall be at least twice as large as the M. spinalis dorsi.

To be specified:

- Skin removed
- Level of fat trim

Loin – Long (Blade removed) 4108-4111

(13 ribs 4108, 12 ribs 4109, 11 ribs 4110, 10 ribs 4111)

Style 1
Loin – long (blade removed) is prepared from the loin–long (item 4140). The skin is removed. The loin is further prepared by the removal the chine bone. Feather bones and ribs shall be retained.

Style 2
The blade portion shall be removed to leave not more than eight ribs present and the M. longissimus dorsi shall be at least twice as large as the M. spinalis dorsi.

Loin – Long (4- Way) *4113*

Long - loin (4 – way) is prepared from a loin-long (item 4108), skin removed. The loin is cut into four distinct portions: loin - centre cut (item 4101) removed at the specified rib, tenderloin (item 4280), sirloin (rump) (item 4130) and shoulder inside (item 4046) removed at the specified rib.

To be specified:

- Rib cutting line for loin and shoulder removal points

Loin – Centre cut *4098-4101*

(13 ribs 4098, 12 ribs 4099, 11 ribs 4100, 10 ribs 4101)

Loin - centre cut is prepared from the middle (item 4069) by the removal of the belly by a cut at a specified distance from the ventral edge of the eye muscle and parallel to the backbone (measured from the cranial end). Skin, blade (scapula) bone and associated cartilage shall be removed unless otherwise specified.

To be specified:

- Ventral cutting line (tail length)
- Diaphragm retained
- Tenderloin retained
- Chine bone removed

Semiboneless Loin – Centre Cut *4102-4105*

(13 ribs 4102, 12 ribs 4103, 11 ribs 4104, 10 ribs 4105)

Semiboneless loin – centre cut is prepared from the loin-centre cut by removing the chine bone; the feather bones and ribs shall remain.

Sirloin (Rump) *4130*

Sirloin (rump) is prepared from a leg long cut (item 4013). The sirloin is removed by a cut across the leg at a specified distance from the acetabulum. Unless specified a portion of the tenderloin may be retained.

To be specified:

- Skin removed
- Removal point from loin–long (item 4140)

Loin riblets *4159*

Loin riblets are derived from the transverse processes and associated lean from the lumbar vertebrae of any bone-in pork loin after removal of the tenderloin and the loin eye. Loin riblets shall contain no less than four transverse processes (paddle/finger bones), be held intact by associated lean, and include no more than two rib bones. This item shall be trimmed practically free of surface fat.

Belly ribs * *4160*

Belly ribs are prepared from a belly bone-in by removal of the ribs, costal cartilages, and intercostal muscles and shall consist of at least eight ribs.

To be specified:

- Number of ribs required
- Diaphragm retained
- Width of belly ribs
- Sternum removed

*Trade descriptions can be shown as **Spare ribs**

*Back ribs * 4161*

Back ribs are prepared from a bone-in loin by the removal of all bones and cartilage and shall consist of at least eight ribs and related intercostal meat. The back ribs section shall be intact, and the bodies of the thoracic vertebrae shall be removed except that small portions of the vertebrae may remain between the rib ends.

To be specified:

- Number of ribs required
- Diaphragm retained
- Width of back ribs
- Peritoneum removed from the inside surface of the ribs and intercostal muscles

*Trade descriptions can be shown as **Loin ribs**.

Full rib plate 4162

Full rib plate is prepared from the middle by complete removal of the entire rib plate in one piece and the attached intercostal muscles. The diaphragm is removed.

To be specified:

- Number of ribs required
- Diaphragm retained
- Costal cartilage removed

St. Louis style ribs 4163

St. louis style ribs are prepared from belly ribs by removal of the sternum and ventral portion of the costal cartilages. At least eight ribs remain.

Short ribs 4164

Short ribs will be removed from the dorsal side of the belly by a straight cut along the length of the belly. The ribs will consist of a width of approximately 120 mm.

Middle 4319 - 4322

(13 ribs 4319, 12 ribs 4320, 11 ribs 4321, 10 ribs 4322)

Middle is derived from a carcase side (item 4001) by the removal of the leg (item 4013) at the specified lumbar vertebrae and forequarter (item 4021) at the specified rib or thoracic vertebrae. The diaphragm and tenderloin are removed. All bones and cartilage are removed.

To be specified:

- Skin removed
- Diaphragm retained
- Rib bones sheet/string boned

Loin 4340 - 4343

(13 ribs 4340, 12 ribs 4341, 11 ribs 4342, 10 ribs 4343)

Loin is prepared from the boneless middle (item 4319) by the removal of the boneless belly (item 4329) by a cut at a specified distance from the ventral edge of the eye muscle and parallel to the backbone (measured from the cranial end).

To be specified:

- Skin retained

- Ventral cutting line (tail length)

Eye of Loin 4361

Eye of loin is prepared from a loin (item 4340) and consists of the eye muscle portion (M. longissimus dorsi) removed along the natural seam. Intercostals and attached muscle portions are removed.

To be specified:

- Denuded of all fat
- Silverskin removed
- M. Multifidus dorsis retained

Eye of Shortloin 4360

Eye of shortloin is prepared from a loin (item 4340) and consists of the eye muscle portion (M. longissimus dorsi) located from the tenth thoracic vertebrae to the junction of lumbar sacral vertebrae and is carefully removed along the natural seam. Intercostals and attached muscle portions are removed.

To be specified:

- Denuded of all fat
- Silverskin removed
- M. Multifidus dorsis retained

Sirloin (Rump) boneless 4305

Sirloin (rump) boneless is prepared from a sirloin (rump) bone-in (item 4130) by removing all bone, cartilage, surface fat, and remaining tenderloin portion.

Tenderloin 4280

Tenderloin consists of the M. psoas major and M. iliacus, which are along the ventral surface of the lumbar vertebrae and lateral surface of the ilium. The side strap muscle (M. psoas minor) is removed. The tenderloin shall be practically free of surface fat.

To be specified:

- Side strap (*M. psoas minor*) retained
- Head muscle (*M. iliacus*) removed

Belly (Boneless) 4329 - 4332

(13 ribs 4329, 12 ribs 4330, 11 ribs 4331, 10 ribs 4332)

Belly is prepared from the belly bone-in (item 4329) by removal of the ribs.

Style 1
Ribs are individually removed from the belly leaving the costal cartilages, diaphragm and finger meat (intercostal meat) intact and firmly attached to the belly.

Style 2
Ribs are removed intact from the belly along with the costal cartilages, diaphragm and finger meat (intercostal meat). The belly shall be free of scores and "snowballs" (exposed areas of fat) which measure 50 cm^2 or more.

Style 3
Same as *style 2* except that the teat line shall be removed by a straight cut.

To be specified:

- Number of ribs required
- Skin removed

- Diaphragm retained
- Width of belly

Belly (Flank On) 4333

Belly (flank on) is the remaining primal after the shoulder-picnic (item 4046) has been removed from the shoulder-picnic and belly (item 4335) along the specified rib.

To be specified:

- Skin removed
- Belly edge removed
- Flank removed
- Belly ribs removed (item 4160)

Shoulder-Picnic and Belly 4335

Shoulder-picnic and belly is prepared from a carcase side. The shoulder-picnic and belly separation point is made by a cut commencing at the cranial end and at a specified distance from the vertebral column through the joint of the blade and humerus bones and cut parallel to the chine edge for the full length of the loin to the tip of and including the extended muscles of the flank.

Back fat 7685

Back fat is prepared from the fatty portion of the back after removal of the loin. Back fat shall be relatively thick and the thickness shall be relatively uniform throughout. All edges must be reasonably squared.

Shoulder – square cut 4029 - 4032

(1 rib 4029, 2 ribs 4030, 3 ribs 4031, 4 ribs 4032)

Shoulder-square cut is separated from the carcase side (item 4001) by a straight cut, approximately perpendicular to the length of the carcase side at the specified rib. The head, jowl and breast flap shall be removed by a straight cut approximately parallel with the loin side which is anterior to, but not more than 25 mm from the innermost curvature of the ear dip. The foot and breast flap is removed.

To be specified:

- Number of ribs
- Skin removed
- Foot (trotter) retained
- Neck bones, ribs, breast bones and associated cartilage removed

Shoulder outside 4044

Shoulder outside is prepared from the shoulder-square cut (item 4029) and consists of the scapular, humerus, and foreshank bones together with associated muscles. The shoulder outside is separated from the shoulder–square cut by a cut starting under (medial) the front leg, passing through the M. pectoralis superficialis, the natural seam between the M. serratus ventralis and the M. lattissimus dorsi, the natural seam between the M. serratus ventralis and the M. subscapularis, the natural seam between the M. serratus ventralis and the medial side of the scapula to a point immediately dorsal to the cartilage of the scapula. All sides shall be trimmed following the natural curvature of the major muscles and the scapula. The posterior side shall not expose the M. triceps brachii. The skin and foot is retained.

To be specified:

- Foot (trotter) removed

- Breast flap retained
- Skin removed
- Ribs removed

Shoulder outside (3-Way) 4045

Shoulder outside (3-way) is prepared from the forequarter (item 4021) removed from carcase side-block ready- (4-way) - (item 4004) which has the vertebra and associated meat of the neck and forequarter removed. The shoulder ribs (item 4164) are removed. The remaining portion, shoulder outside (item 4044) is cut into two pieces by a separating cut (cranial to caudal) running through the joint of the blade and humerus bones.

Shoulder lower half * *4050 - 4055*

(6 ribs 4050, 5 ribs 4051, 4 ribs 4052, 3 ribs 4053, 2 ribs 4054, 1 rib 4055)

Shoulder lower half is prepared from the shoulder-square cut (item 4029). The shoulder lower half is separated from the upper half by a straight cut, dorsal to the shoulder joint, approximately perpendicular to the loin/shoulder separation. Neck bones, ribs, breast bones, associated cartilage, and breast flap (through the major crease) shall be removed. Fat and skin shall be bevelled to meet the lean on the dorsal edge.

To be specified:

- Foot (trotter) removed
- Skin removed

*Trade descriptions can be shown as **shoulder-picnic.**

Shoulder upper half * *4059 - 4062*

(4 ribs 4059, 3 ribs 4060, 2 ribs 4061, 1 rib 4062)

Shoulder upper half is prepared from the shoulder-square cut (item 4029). The shoulder upper half is separated from the lower half by a straight cut, approximately perpendicular to the loin and shoulder separation. Fat and skin are bevelled to meet the lean on the dorsal edge. All bones and cartilage are removed. Skin is retained unless otherwise specified.

To be specified:

- Skin removed
- Scapula and related cartilage removed

*Trade descriptions can be shown as **butt** or **collar butt**.

Shoulder inside 4046-4049/4063

(1 rib 4046, 2 ribs 4047, 3 ribs 4048, 4 ribs 4049, 5 ribs 4063)

Shoulder inside is prepared from loin long (blade removed) (item 4108) and is cranial forequarter portion of the loin and removed along the specified rib.

To be specified:

- Number of ribs
- Breast removal and distance from vertebrae
- Fat removed

Shoulder upper half (Boneless) * *4245*

Shoulder upper half (boneless) is prepared from a shoulder upper half bone in (item 4059) by the removal of all bones, cartilage and skin. The collar butt is the dorsal portion remaining after the shoulder lower half has been removed.

To be specified:

- Length of tail from eye of meat

*Trade descriptions can be shown as **butt** or **collar butt.**

Shoulder inside (Boneless) 4241

Shoulder inside (boneless) is prepared from a shoulder inside (item 4046) by removing all bone, cartilage and surface fat.

*Collar butt – Special Trim * 4240*

Collar butt or butt – special trim is prepared from shoulder upper half bone-in (item 4059) by the removal of the ribs, thoracic, cervical vertebrae and the shoulder lower half. The collar butt is the dorsal portion remaining after the shoulder lower half has been removed. All bone and cartilage is removed. The skin is removed from the collar butt surface. A strip of fat is retained on the lateral surface of the cut running parallel to the dorsal edge the length of the collar butt. Specify the width and thickness of the strip of fat to be retained.

To be specified:

- Fat cover requirements
- Fat trim level
- Length of tail distance from eye of meat

*Trade descriptions can be shown as **butt** or **collar butt – special trim.**

Boneless Pork Collar / Belly Roast

Pork collar is item 4240 – Collar butt - Special trim.

Belly (boneless) (item 4329- 4332 Style 3) is prepared to the required width to allow the collar to be rolled inside the belly.

Belly is scored at 10mm intervals horizontal to the longest edge and laid over a full Collar Butt and tied by evenly spaced strings.

Shoulder (M. Pectoralis) 4180

Shoulder (M. pectoralis) consists of the M. pectoralis profundus and M. pectoralis superficialis muscles from the breast portion of the pork shoulder. It is exposed during separation of the inside from the outside portion of the shoulder and also is located on the medial side of the lower shoulder item.

Shoulder (M. Teres major) 4181

Shoulder (M. teres major) is removed from the medial side of the outside shoulder. It is located immediately ventral to the blade bone. It is removed by cutting along the natural seams from the adjacent muscles.

Shoulder (M. Serratus ventralis) 4182

Shoulder (M. serratus ventralis) consists of the M. serratus ventralis muscle from the upper shoulder and the inside shoulder. It is removed from adjacent muscles by cutting through the natural seams.

Shoulder (Cushion) 4183

Shoulder (cushion) shall consist of the M. triceps brachii muscles from the shoulder lower half and shall be practically free of fat. Tendons shall be trimmed flush with the lean.

Shoulder ribs 4165-4167

(4 ribs 4165, 3 ribs 4166, 2 ribs 4167)

Shoulder ribs are derived from a shoulder outside (item 4045) and shall contain three optional levels of trim:

- *No Trim* – M. pectoralis profundus retained
- *Marginal Trim* – M. pectoralis profundus is trimmed retaining underlying flesh
- *Complete Trim* - all lean on the underlying surface of shoulder ribs is trimmed

To be specified:

- Sternum bone retained

Jowl 4350

Jowl is removed from the shoulder by a straight cut approximately parallel with the loin side. Jowls shall be reasonably rectangular in shape and at least reasonably squared on the sides and ends. The jowl shall be faced by close removal, of surface glandular and loose tissue, skin and bloody discoloration.

To be specified:

- Skin removed
- Minimum piece size
- Desinewed (exposed heavy (opaque) connective tissue and tendinous ends of shanks removed)

Hock shoulder 4170

Hock shoulder is prepared from a forequarter (item 4021) by the removal of the fore foot at the carpal and radius joints and hock from the shoulder through the radius and humerus bones. The skin shall remain.

To be specified:

- Skin removed

Fore feet (Trotter) 4175

Fore feet (trotter) are prepared from a forequarter (item 4021) at the carpal joint, severing the fore foot (trotter) from the shoulder. The fore feet shall be practically free of hair and hair roots. Skin shall remain.

To be specified:

- Skin removed

Trimmings 4470

Trimmings shall be prepared from any portion of the carcase. Trimmings shall be free of bones, cartilages, skin, seedy mammary tissue, and lymph glands (including the prefemoral, popliteal, prescapular and other exposed lymph glands).

To be specified:

- Chemical lean content

Shoulder fat 7680

Shoulder fat is subcutaneous fat prepared from a shoulder.